



*Hello
and a warm welcome
from the
English Tea House
family...*

What a buzz there's been in our Sandakan restaurant recently! We received an unexpected visit from Mr Nathan (Fiji) and Mr Andrew (New Zealand), both Sandakan Eagle Rugby Players, who enjoyed a relaxing evening with us. Our staff haven't stopped talking about their visit! And we hosted a fabulous wedding reception for Mr Brian and Mrs Hermin and wish them all the best for the future.

In Kota Kinabalu, we enjoyed an exciting two weeks successfully participating in the Kota Kinabalu Food Festival. Following the closure of our restaurant at Jesselton Point, we temporarily relocated to Perdana Park where our Executive Chef, Maurizio Ferraruolo, introduced KK to the world of 'Molecular Cuisine' which was enjoyed by many.

We have also been very busy working on a new division of our business - The English Tea House and Restaurant Food and Beverage Consultancy. Our first client is the Malisa restaurant on Perdana Park, which will be opening soon! We have been engaged by the owners of the restaurant to work with them to run and manage their front of house and kitchen operations. For more details on this, please see our website www.englishteahouse.org and click on the English Tea House Management link on the homepage.

And although the restaurant at Jesselton Point is now closed, we haven't deserted KK and our loyal customers! A new English Tea House opening is on the horizon. With such a developing food scene, we are currently looking at all our options and will keep you updated!

See you soon!

*Cheers!
Rory*



*Wedding reception of
the happy couple
Mr Brian and
Mrs Hermin*

*Nathan (Fiji) and
Andrew (New Zealand)
- Sandakan
Eagle-Rugby Players*



*Elson Kho and Dorin
Datuk Thomas Sirel
- Galiid tasting our
- Illustion[®] Molecular
dishes presented at the
KKFF opening Bazaar*



This Month's Promotions!



Victoria Sponge

Feather light sponge with a fabulous strawberry jam and clotted cream filling. This classic cake is sure to become a favourite

ONLY RM 9.95++



Sunset Kisses

A refreshing blend of Grenadine syrup and lime, together with a shot of Absolut Vodka.

RM 15.00++

History of Victoria Sponge

The Victoria sponge cake was named after Queen Victoria, who favoured a slice of the sponge cake with her afternoon tea.

The Duchess of Bedford, one of Queen Victoria's ladies-in-waiting, is credited as the creator of teatime.

Queen Victoria adopted the new craze for tea parties. By 1855, the Queen and her ladies were in formal dresses for the afternoon teas. This simple cake was one of the queen's favourites. After her husband, Prince Albert, died in 1861, Queen Victoria spent time in retreat at the Queen's residence (Osborn House) at the Isle of Wight. According to historians, it was here that the cakes were named after her.



From Our Guest Book

" Great place, nice food and good service." (Lena Brinklow - Copenhagen, Denmark)

" Fantastic atmosphere " (Diana Chia - Singapore)

" Totally refreshing for us to come here after the whole trip! Thanks for the food's recommendation! Really good!" (Lubin Wu - Shanghai, China)

" Back in History " (Claudia Inorbert - Austria)